

2015

FLORENCE VINEYARD

zinfandel

winemaker notes

VARIETY: 93% zinfandel, 7% petite sirah
APPELLATION: Dry Creek Valley
DEGREES BRIX AT HARVEST: 27.2
P.H: 3.71
ALCOHOL: 14.9%
CELLAR RECOMMENDATION: Lovely now and over the next 5 years.
Will continue to reveal and develop through 2025.

VINIFICATION NOTES: The Florence Vineyard zinfandel fruit was picked on September 2nd, hand-sorted and destemmed before being fermented in submerged cap tanks to achieve greater extraction of skins, with pumpovers being performed twice daily. 2015 was the last year of the drought. The intense growing conditions enhance the quality with an extremely small crop and tiny berries making for intensely flavored wines. Aging occurred for 17 months in a combination of French and American oak barrels, with 15% new.

VINEYARD NOTES: Located a quarter-mile from Lily Hill, the Florence Vineyard is influenced by the bordering Pena Creek, giving the soil a well-draining, rocky quality unique to this site. The vines were cultivated from cuttings of the St. Peter's Church clone taken from Jack's Florence's famous Rockpile Ranch, which produce extremely small berries that deliver intense flavors.

SENSORY NOTES: The 2015 Florence Zinfandel exhibits wonderful floral aromatics and notes of sweet raspberry and black cherry. In the mouth it showcases luscious flavors of dried fig, fresh blackberries, anise and a hint of bright cranberries. The texture is wonderfully supple with soft, gently tannins providing an amazing balance.

VINEYARD DETAILS:

CLONE:	St. Peter's Church	SOIL TYPE:	Clay, heavy loam	ELEVATION:	300 feet
VINE SPACING:	6x8	YIELD PER ACRE:	1.5-2.5 tons	ROOTSTOCK:	110R
YEAR PLANTED:	1999	TRELLISING STYLE:	Cordon	IRRIGATION:	Minimal drip

CASES PRODUCED: Strictly limited production

RETAIL PRICE: \$40

Bella
VINEYARDS & WINE CAVES